

all day menu

STARTERS

- V GF WARM SPINACH-ARTICHOKE DIP** \$9.5
Served in a large hot skillet, topped with pico de gallo and tortilla chips
- V BAVARIAN -STYLE PRETZELS** \$9.5
Two over-sized pretzels served with BridgePort Kingpin-honey mustard & porter cheddar spread
Add jalapeño beer cheese sauce \$1
- V MEDITERRANEAN PLATE** \$10.5
Roasted garlic hummus, house-marinated olives, crispy spiced chickpeas, beet-pickled egg, feta cheese, veggies & pita chips

- CHIPOTLE CHICKEN QUESADILLA** \$9
House smoked chicken, roasted chilies, corn, onion, melted pepper jack cheese in a crispy flour tortilla. Topped with pickled onions, tomatillo-avocado sauce and sour cream.
Add house guacamole \$1.5

- PULLED PORK SWEET POTATO WAFFLE FRIES** \$10.5
House-smoked pork, white cheese curds, spicy molasses BBQ & pico de gallo

- BRIDGEPORT'S WINGS** \$10.75
One pound of Mary's All Natural Chicken wings rubbed with house spice blend, fried & tossed with house buffalo sauce, BridgePort IPA BBQ or spicy Korean BBQ. Served with celery & blue cheese dressing.

SOUPS & SALADS

Add house-smoked or blackened salmon to any salad for \$5

Add chicken breast to any salad for \$4.5

- BEER CHEESE SOUP WITH POTATO & BACON** \$4.5
Topped with pretzel croutons

- NEW ENGLAND STYLE CLAM CHOWDER** Cup \$5 | Bowl \$8
Bacon, potatoes, cream & chives served with oyster crackers

- KINGPIN ALE BEEF & PORK CHILI** \$8
Onions, peppers, pinto beans & secret spices topped with cheddar cheese, sour cream, diced white onions & a side of cornbread

- SOUP, SALAD & BREAD** \$9.5
Choice of mixed greens, Caesar or Brewpub salad
Choice of Beer Cheese & Potato Soup or Daily Soup
Sub a cup of Kingpin chili or clam chowder \$1.5

- V GF SIMPLE MIXED GREENS** Small \$4.5 | Dinner \$7
Fresh local mixed greens with shredded organic carrots & cucumber with choice of dressing: *house-made balsamic vinaigrette, buttermilk ranch, blue cheese, or sesame ginger vinaigrette*

- CAESAR SALAD** \$7.5
Crisp whole hearts of romaine, grated parmesan, garlic croutons, and house made Caesar dressing

- V GF BREWPUB SALAD** \$8
Simple mixed greens, toasted hazelnuts, apple, goat cheese & cider hazelnut vinaigrette

- VG MARINATED KALE SALAD** \$11.5
Spinach, quinoa, smoked almonds, cucumber, tomato, oranges, avocado & balsamic vinaigrette

- HOUSE-SMOKED WILD SOCKEYE SALMON SALAD** \$12
Baby spinach, local toasted hazel nuts, dried local cherries, pickled red onions & balsamic vinaigrette

- GF CHOPPED THAI CHICKEN SALAD** \$13
Chopped romaine, napa cabbage, peppers, carrots, cilantro & green onions tossed with sesame ginger dressing. Topped with chopped peanuts & spicy peanut sauce.

- VG Substitute Crispy OTA Tofu** \$10.5

V VEGETARIAN

GF GLUTEN FREE

VG VEGAN

MP MARKET PRICE

— ALL DAIRY PRODUCTS ARE PASTEURIZED —

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An 18% gratuity is included for parties of 8 or larger. Credit cards left overnight will have an 18% gratuity added to them.

SANDWICHES & BURGERS

Substitute a side of sweet potato fries on any sandwich for \$1.5

Substitute Heidi Ho Organics vegan cheese for \$1 or add it for \$1.5

CRISPY KOREAN FRIED CHICKEN SANDWICH\$13

Korean fried chicken breast, Asian-style coleslaw, house-pickled cucumbers, local kimchi aioli & Korean BBQ sauce served on a ciabatta bun with fries **SUGGESTED PAIRING: IPA**

SHRIMP “BEER” BOY SANDWICH.....\$13

Tiny Horse Pilsner sauteed shrimp, crispy bacon, shredded lettuce, sliced tomato & spicy creole tartar on a toasted hoagie roll with fries

HOUSE-SMOKED PULLED PORK SANDWICH\$12

Topped with coleslaw & served with sweet potato fries
Choice of BBQ sauce: smoky-sweet BridgePort IPA, fire-smoked pineapple habanero & spicy porter molasses

BRIDGEPORT BRICK BURGER*\$13.75

8 oz. all natural patty, arugula, caramelized onion, bacon & porter jam, jalepeño beer cheese, tomato & Mama Lil’s pepper aioli served on a toasted Ciabatta bun with fries

THE BRIDGEPORT BURGER*\$12.75

7 oz. Country Natural patty, Beernaise aioli, Tillamook cheddar cheese, beer braised onions, shredded lettuce & pickles on a toasted potato bun with fries

Sub house-made veggie patty or grilled chicken breast

Add applewood smoked bacon.....\$1.5

Gluten free bun.....\$1.5

Tomatoes available upon request

HOUSE-MADE BRATWURST BURGER\$12

House-smoked bratwurst burger topped with “beerkraut,” melted Swiss cheese & Russian dressing with fries on a pretzel bun

Add cheesy spaetzle.....\$1

WILD SALMON BURGER.....\$14

House-made salmon patty, tarragon caper aioli, sliced tomato, onions & lettuce on a toasted potato bun with fries

SUGGESTED PAIRING: CREAM ALE

VG THE WALLACE BURGER — House-made Vegan 1000 Island Dressing “Cheeseburger”\$12.75

Smoked tofu, brown rice, onions, spices & oats topped with Heidi Ho Vegan Chia Cheese, shredded lettuce & marinated red cabbage on a vegan wheat bun with a Miso vinaigrette side salad
Go Wallace Style: add spicy green chilies50¢

PUB FAVORITES

THE PUB STANDARD—SHEPHERD’S PIE\$13

BridgePort Porter-ground beef & local lamb, root veggies, peas & potato crust **SUGGESTED PAIRING: MULTI-BALL IPA**

BRIDGEPORT’S EXCLUSIVE ALE BRAT PLATE.....\$13

Two ale-infused brats with cheesy spaetzle, bacon braised cabbage, caramelized onions, chives & BridgePort Kingpin beer mustard

V BREW HOUSE MACARONI & CHEESE\$11.5

Smoked cheddar, mozzarella, Bridgeport Kingpin Ale, parsley & kettle chip crumbs

Add bacon, sausage or broccoli.....\$2

GF MUSSELS & FRIES*\$14.5

A pound of mussels steamed in white wine and toasted almond lemon butter, topped with fries & garlic aioli

SUGGESTED PAIRING: TINY HORSE PILSNER

GF JORDAN’S PORK CHILI VERDE\$10.5

Pork shoulder braised with tomatillo, onions & poblano peppers served with crispy tortilla strips, sour cream & warm flour tortilla (contains gluten)

VG GF VEGAN BOWL.....\$12

Organic quinoa, black beans, grilled OTA tofu, kale, sweet potato, edamame, red peppers & green onions topped with sesame carrot salad & spicy cashew sauce

Add chicken breast.....\$4.5

Add avocado.....\$1.25

CHICKEN POT PIE.....\$12.5

Chicken, BridgePort IPA, peas, carrots, onions, mushrooms, ham, potatoes with puff pastry crust & melted hop butter

BRIDGEPORT IPA FISH ‘n CHIPS.....\$15

Large filet of haddock lightly breaded in panko, IPA beer & spices with our house-made “chips,” tartar sauce, lemon & coleslaw

WEDNESDAYS ONLY

PIZZA

Our 12” hand-tossed pie serves 1 – 2 people

Gluten free crust add \$2.5

Substitute Heidi Ho Organics vegan cheese for \$1 or add it for \$1.5

V THE BURNSIDE.....\$14

Wild Oregon mushrooms, smoked onions, rosemary, parmesan, fontina & roasted garlic olive oil

THE STEEL.....\$14

House-made Italian sausage, pepperoni, mushrooms, black olives, sliced red onion, green peppers, mozzarella & organic red sauce

V THE HAWTHORNE.....\$14

Artichoke hearts, red onion, spinach, feta, parmesan, sun-dried tomatoes & roasted garlic olive oil

V THE ST. JOHNS\$14

Fresh tomato, roasted garlic olive oil, basil, parmesan & fresh mozzarella

THE SELLWOOD.....\$14

House-smoked chicken, house-cured smoked bacon, BridgePort IPA BBQ sauce, red onion, smoked mozzarella & topped with green onions

Add fresh tomatoes.....\$1

THE MARQUAM.....\$14

House-made Italian sausage, mushroom, arugula, spicy Mama Lil’s peppers, organic red sauce, mozzarella, fontina & parmesan

cocktails

BEER INFUSED COCKTAILS

- WINTER SHANDY** \$9
Kingpin Double Red Ale, ginger beer, Indio curacao, lemon
- CARWYN VIKING** \$9
Regnig Dag aquavit, Candy Peel IPA, lime, falernum, Scruppy's Aromatic bitters
- CASCADES SOUR** \$9
Aria gin, Original IPA, lemon, ginger syrup, Cascadia liqueur
- CHAI FLIP** \$9
Clear Creek apple brandy, Kashmiri amaro, Pub Porter, whole egg, demerara sugar, nutmeg

CLASSICS

- OLD FASHIONED** \$9
Barlow Trail whiskey, demerara sugar, Scruppy's Aromatic and Orange bitters
- MOSCOW MULE** \$9
D. L. Franklin vodka, ginger beer, lime
- GIN AND TONIC** \$9
Union gin, Bradley's Kina Tonic, soda, lime
- DAIQUIRI** \$9
Magdalena rum, lime, sugar

wine

BUBBLES

- CODORNIU CAVA**, ESP 187ml Split \$8
- INNOCENT BYSTANDER, PINK MOSCATO** AUS \$28
- ROEDERER ESTATE BRUT**, Anderson Valley CA \$38
- LOUIS ROEDERER BRUT PREMIERE**, Reims FRA \$60

WHITE

- FEATURE WHITE** \$7 / \$25
- STOLLER CHARDONNAY**, Dundee Hills, Willamette Valley, OR, '16 \$8.5 / \$31
- INNOCENT BYSTANDER PINOT GRIS**, Victoria AUS '15 \$8 / \$29
- ELK COVE RIESLING**, Willamette Valley OR '14 \$9 / \$33
- LA VIEILLE FERME ROSE**, FRA '16 \$7.5 / \$26
- DOG POINT SAUVIGNON BLANC**, Marlborough NZ '15 \$34
- WILLAMETTE VALLEY VINEYARD PINOT GRIS**, OR '15 \$28
- ELK COVE PINOT GRIS**, Willamette Valley, OR '15 \$30
- TRISAETUM ESTATE RIESLING**, Wichmann Dundee, OR '15 \$32
- POET'S LEAP RIESLING**, Columbia Valley, WA '15 \$38
- KISTLER CHARDONNAY**, "Noisettiers" '14 \$70

RED

- FEATURE RED** \$7 / \$25
- TRISAETUM PINOT NOIR**, Willamette Valley OR '14 \$11 / \$36
- WRITERS BLOCK ZINFANDEL**, Lake County CA '14 \$9 / \$33
- JONES OF WASHINGTON SYRAH**, Wahluke Slope WA '13 \$8.5 / \$31
- CHATEAU STE MICHELLE CABERNET SAUVIGNON**, Indian Wells WA '13 \$9 / \$31
- ELK COVE PINOT NOIR**, Willamette Valley OR '14 \$42
- ST. INNOCENT PINOT NOIR "TEMPERANCE HILL"**, Eola-Amity OR '13 \$48
- CHAPTER 24 "THE FLOOD" PINOT NOIR**, Willamette Valley OR '14 \$65
- DOMAINE SERENE PINOT NOIR**, "Evenstad Vineyard" OR '13 \$68
- BROWN ESTATE ZINFANDEL**, NAPA VALLEY CA '13 \$54
- STORYBOOK MOUNTAIN ZINFANDEL**, "Mayacamas Range" CA '13 \$57
- TURLEY ZINFANDEL** "Single Vineyard Series" CA '14 \$58
- D'ARENBERG GRENACHE**, "Custodian" McLaren vale AUS '12 \$32
- D'ARENBERG SHIRAZ** "Footbolt" McLaren vale AUS '12 \$32
- JOHN DUVAL SHIRAZ** "Plexus" Barossa Valley AUS '12 \$50
- TIKAL MALBEC** "Patriota" Mendoza ARG '13 \$30

— VINTAGES VARY BASED ON AVAILABILITY —

happy hour

MONDAY-FRIDAY 4-6PM

\$4 pints

\$2 OFF pitchers

\$2 OFF cocktails

\$6 FEATURE white & red wine

\$4

- BRIDGEPORT CORN DOG BITES** — beer brat served with Kingpin Ale mustard
- V MARINATED OLIVES & HOUSE-SMOKED ALMONDS** — served with bread
- VG TOFU SKEWERS** — with Korean BBQ sauce & scallions
- V SIMPLE MIXED GREENS** — choice of dressing
- V CHEESY HOUSE BREADSTICKS**
- V HOUSE-MADE ROASTED GARLIC HUMMUS** — with olives, feta & pita chips

\$6

- V LONG BALL ALE BALLPARK NACHOS** — warm tortilla chips, roasted jalapeño beer cheese sauce, spicy jalapeños & pico de gallo
 - Add smoked chicken or chorizo**.....\$2
 - Add house guacamole**..... \$1.5
- PULLED PORK SWEET POTATO WAFFLE FRIES** — house-smoked pork, white cheese curds, spicy molasses BBQ & pico de gallo
- V DAMN GOOD THREE CHEESE PIZZA** — 12-inch pizza with organic red sauce
- ASIAN STYLE STICKY RIBS** — porter marinated pork ribs, house-pickled cucumbers & Korean BBQ sauce
- QUESO “FUN-BEER-DO”** — baked melted cheese, Tiny Horse Pilsner, tomato & house-made chorizo sausage with tortilla chips
- BACON & JALAPENO PIZZA PINWHEELS** — served with butter ranch

\$8

- SPICY SHRIMP & TINY HORSE PILSNER CEVICHE** — tomato, avocado, cucumber, onion, lime & cilantro served with chipotle cocktail sauce & tortilla chips
- HOUSE-SMOKED PULLED PORK SANDWICH** — topped with coleslaw & served with sweet potato fries
- BRIDGEPORT STROMBOLI** — sausage, pepperoni, cheese, peppers & onions with organic red sauce
- THE BRIDGEPORT CHEESEBURGER**** — 7 oz. Country Natural patty, Beernaise aioli, Tillamook cheddar cheese, beer braised onions, shredded lettuce & pickles served on a toasted brioche bun with fries
- PEPPERONI OR SAUSAGE PIZZA** — 12-inch pizza with organic red sauce

V VEGETARIAN

GF GLUTEN FREE

VG VEGAN

MP MARKET PRICE

— ALL DAIRY PRODUCTS ARE PASTEURIZED —

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Please observe the \$3.00 drink minimum when ordering | Happy Hour food items are not available to go

after dinner

DESSERTS

BROWNIE SUNDAE.....\$6

Chocolate brownie covered with pecans and caramel sauce, served with a scoop of Tillamook vanilla ice cream & a drizzle of chocolate sauce.

COOKIE PIE.....\$6

Chocolate chip cookie, baked to order on a cast iron skillet, served with vanilla ice cream

FRIED APPLE PIE.....\$6

House-made fried apple pie topped with Tillamook vanilla ice cream & caramel sauce

COOKIE DOUGH ICE CREAM.....\$4

2 scoops of cookie dough ice cream

TILLAMOOK VANILLA ICE CREAM.....\$4

2 scoops of vanilla ice cream

